



Your Hosts
Dave Mahaney & Mary Ann Lippe

BANQUET MENU

Complete Restaurant and Banquet Facilities
205 W. Church St.
Williamston, MI 48895
517-655-4694
<http://brookshiregolfclub.com>
brookshiregolf@yahoo.com

Excellent cuisine. . . .

Exquisite dining. . . .

Exceptional service. . . .

Brookshire Inn & Golf Club has long been recognized by diners and critics alike as one of the Greater Lansing area's premier restaurants. Now, with our newly expanded and remodeled restaurant and 300 guest banquet facility, Brookshire offers even more. Overlooking the picturesque 9th fairway and green, guests in both the restaurant and banquet center will experience an elegant country club atmosphere - and one of the most scenic views in the entire area.

Brookshire caters to a wide range of banquet and outing requirements from wedding receptions to awards banquets, and from service club meetings to state-wide golf outings. Whatever the size of your group, whatever the menu items you desire. The Brookshire can meet all of your banquet needs.

We invite you to experience Brookshire Inn & Golf Club before you plan your next special occasion. Give us a call and we will make all of the arrangements. -

High Tower Text

BREAKFAST

CONTINENTAL BREAKFAST 1

Regular and Decaffeinated Coffee and Assorted Teas
Assorted Danish

\$2.95

CONTINENTAL BREAKFAST 2

Regular and Decaffeinated Coffee and Assorted Teas
Assorted Mini-muffins and Danish

Bagels

\$4.95

CONTINENTAL BREAKFAST 3

Regular and Decaffeinated Coffee and Assorted Teas
Cranberry Juice and Orange Juice
Selection of Assorted Breakfast Pastries

\$5.95

Add Fresh Fruit Tray

\$6.95

FULL BREAKFAST

Regular and Decaffeinated Coffee and Assorted Teas
Cranberry Juice and Orange Juice
Scrambled Eggs
Bacon or Sausage
Hashbrowns
Assorted Breakfast Pastries
Fresh Fruit

\$9.95

All prices are subject to 6% Michigan Sales Tax and 18% Service Charge

LUNCHEON

Served From 11:00 am To 2:00 pm

LUNCHEON ENTREES

The following luncheon entrees include tossed Inn Salad, potato or vegetable, fresh baked rolls and beverages

Open Faced Steak Sandwich	\$9.95
London Broil with Mushroom Sauce	\$11.95
Roast Beef with Mushroom Sauce	\$9.95
Beef Tenderloin Tips and Mushrooms with Wild Rice Blend	\$11.95
Shrimp Scampi with Wild Rice Blend	\$12.25
Roasted Salmon with Leek Sauce	\$12.95
Encrusted Pecan Breast of Chicken	\$11.50
Teriyaki Marinated Breast of Chicken with Grilled Pineapple and Sesame Orange Ginger Glaze	\$11.95
Breast of Chicken Dijon	\$11.50
Seafood Tortellini Primavera with White or Red Sauce	\$12.95
Fettucini Primavera Alfredo	\$9.95
Lemon Tarragon Chicken	\$11.95

SALAD LUNCHEONS

The following salad luncheons are served with fresh baked rolls and beverage

Cobb Salad with Assorted Dressings	\$8.95
Chargrilled Chicken Caesar Salad	\$8.95
Southwestern Chicken Salad with Green Chili Ranch Dressing	\$9.95
Seafood Salad with Honey Lemon Dressing	\$10.95
Steak and Potato Salad with Bistro Dressing	\$9.95
Grilled Tuna Nicoise Salad with Raspberry Vinaigrette	\$11.95
Crowned Cantaloupe Salad with Shredded Chicken (Seasonal)	\$10.95
Fruit and Cashews with Sour Cream and Brandy Dressing	
Seasonal Fruit Plate with a Choice of Sherbert	\$8.95
Chicken Salad, Tuna Salad or Cottage Cheese and Mini Muffins	

SOUP AND SANDWICHES

The following luncheons are served with fresh homemade soup, a choice of potato salad, lowfat macaroni salad or coleslaw and beverages

Seafood Croissant	\$8.95
Smoked Turkey Salad Croissant	\$8.95
Open Faced Grilled Ham and Cheese Sandwich with Diced Tomato, Sliced Onion, and Warm Mushroom Sauce	\$9.95
Grilled Reuben or Smoked Turkey Reuben	\$8.95
Chargrilled Breast of Chicken Sandwich with Warm Black Bean and Corn Salsa Served Open Faced	\$9.95

Desserts may be added to any meal at an additional cost.

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LUNCHEON BUFFETS

Served From 11:00 am To 3:00 pm

Roasted Chicken Dijon
Tortellini Primavera Alfredo
Choice of Vegetable and Potato
Homemade Soup or Inn Salad
Fresh Baked Rolls
Beverage
\$10.95

Vegetarian Lasagna
Meat Lasagna
Caesar or Inn Salad
Garlic Bread
Beverage
\$11.95

Fajita Buffet
Marinated Beef and Chicken
Grilled Peppers and Onions
Warm Floured Tortillas
Guacamole, Salsa, Sour Cream
Shredded Cheese, Diced Tomatoes
Diced Onions, Black Olives, Jalapenos
Mexican Bean Dip with Tortilla Chips
Spanish Rice
Beverage
\$12.95

BBQ Chicken
Pineapple Glazed Ham
Choice of Vegetable and Potato
Homemade Soup or Inn Salad
Biscuits or Fresh Baked Rolls
Beverage
\$11.95

Sliced Roast Beef with Cabernet Sauce
Lemon Caper Scrod
Choice of Vegetable and Potato
Homemade Soup
Fresh Baked Rolls
Beverage
\$12.95

Sliced Ham, Turkey, Roast Beef, Corned Beef Tray
Lettuce, Tomato, Pickle, and Onion Tray
Assorted Sliced Cheese Tray
Choice of Tossed Salad with Two Dressings or
Potato Salad and Coleslaw
Assorted Bread Tray
Beverage
\$9.50

Accompaniements

Vegetable Choices

Honey Tarragon Baby Carrots
Green Beans and Diced Tomatoes Almandine
California Blend with Herb Butter
Sugar Snap Peas, Red Peppers,
Cauliflower and Broccoli with Bernaise Sauce,
Zucchini and Yellow Squash with
Julienne Carrots and Basil Butter
Stir Fry Vegetables

Potato Choices

Roasted Redskins
Steamed Redskins
Au gratin or Scalloped Potatoes
Parsley Potatoes
Corn Bread Stuffing with Gravy
Whipped Potatoes with Butter or Gravy
Wild Rice

DINNER BUFFETS

Includes One Selection From Each Category On The Dinner Accompaniments Page

Slow Roasted Prime Rib	\$18.95
Chicken Marsala	
Lemon Peppered Cod	
Baked Ham with Pineapple Glaze	\$13.95
Broasted Chicken	
Stuffed Shells with House Marinara	
Roasted Pork with Pecan Glaze	\$15.95
Broasted Chicken; Herbed, Barbecued or Dijon	
Sliced London Broil	
Barbequed or Herbed Roasted Chicken	\$13.95
Baked Virginia Ham With Citrus Sesame Orange Glaze	
Vegetarian or Beef Lasagna	
Slow Roasted Prime Rib	\$19.95
Roasted Turkey	
Broiled Herbed Whitefish	
Beef Tip Burgundy	\$15.95
Lemon Tarragon Chicken	
Fettucini Primavera Alfredo	
Sliced London Broil	\$15.95
Teriyaki Chicken With Citrus Sesame Glaze	
Lemon Peppered Scrod	
Roasted Pork With Pecan Glaze	\$16.95
Steamed Salmon with Herb Butter	
Chicken and Broccoli Fettucini Alfredo	
Roast Loin of Pork With Boursin Glaze	\$16.95
Roasted Salmon with Leek Sauce	
Honey Dijon Chicken	
Tenderloin Tip Cabernet	\$15.95
Chicken and Broccoli Fettucini Alfredo	
Broiled Lemon Peppered Cod	
Barbequed Ribs	\$14.95
Chargrilled Citrus Chicken	
Vegetable Lasagna	
Old English Pot Roast	\$14.95
Broasted Chicken	
Broiled Lemon Peppered Cod	
Sliced Roast Beef With Cabernet Sauce	\$16.95
Chicken Marsala	
Vegetable Lasagna	

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PLATE DINNERS

Slow Roasted Prime Rib 10 oz. cut	\$16.95	Pecan Crustdn Chicken	\$14.95
We know how to serve prime rib. "A House Specialty"		6 oz. chicken breast encrusted with roasted pecans topped with a supreme sauce	
Top Sirloin 8 oz.	\$14.95	Chicken Oscar	\$19.95
USDA Choice Center Cut. Cooked to Perfection		6 oz. chicken breast topped with fresh asparagus, lump crab and a bearnaise sauce	
New York Strip 10 oz	\$18.95	Lemon Tarragon Chicken	\$13.95
10 oz USDA Choice; Chargrilled to Perfection.		6 oz. chicken breast topped with a light lemon tarragon sauce	
Sliced Roast Beef	\$13.95	Chicken Marsala	\$13.95
Thin Sliced. Topped with Au Jus		Pan-seared chicken breast with sauteed mushrooms in a marsala wine sauce	
Barbeque Ribs	\$14.95	Teriyaki Chicken with Sesame Orange Glaze	\$13.95
Slow Cooked with our special Jack Daniels BBQ Sauce		6 oz. chicken breast marinated in a teriyaki and orange sauce	
Pork Loin with Bourbon Sauce	\$14.95	Whitefish	\$15.95
8 oz Center cut Loin with a tangy Jim Beam Sauce		Baked Lake Superior whitefish with lemon pepper and garlic spice	
Fettucini Primavera Alfredo	\$12.95	Salmon Steak	\$16.95
with Chicken	\$14.95	8 oz. fresh Coho salmon chargrilled	
Fresh Fettucini noodles tossed with fresh vegetables and our own Alfredo Sauce		Scampi Tilapia	\$14.95
Boursin Chicken	\$15.95	Mild Tilapia sauteed with butter and garlic	
6 oz. Chicken breast stuffed with a garlic boursin cheese topped with a supreme sauce			
Fan Tailed Shrimp	\$16.95		
Eight lightly battered butterfly shrimp			

COMBINATION PLATES

Sirloin Steak and
Grilled Salmon
\$18.95

Grilled Salmon and
Teriyaki Chicken
\$17.95

Grilled Salmon and
Pork Loin
\$17.95

Sirloin Steak and
Lemon Tarragon Chicken
\$17.95

Please consult with your catering director for a customized meal of your choice

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DINNER ACCOMPANIMENTS

STARTERS

Fresh Fruit Cup (Seasonal)
Inn Salad with Dressing
Greek Salad
Spinach Salad with Warm Bacon Dressing
Caesar Salad

VEGETABLE CHOICES

Honey Tarragon Baby Carrots
Green Beans and Diced Tomatoes Almandine
California Blend with Herb Butter
Peas and Pearl Onions with Julienne Carrots
Sugar Snap Peas, Red Peppers, Cauliflower, Broccoli with Bearnaise Sauce
Sunshine Blend Bean Mixture
Zucchini and Yellow Squash with Julienne Carrots and Basil Butter
Stir Fry Vegetables

POTATO CHOICES

Roasted or Steamed Redskins
Augratin or Scalloped Potatoes
Garlic Smashed Potatoes
Parsley Potatoes
Corn Bread Stuffing with Gravy
Whipped Potatoes with Butter or Gravy
*Baked Potatoes with Butter and Sour Cream
*Twice Baked Potatoes
Herbed Orzo
Wild Rice Garden Blend

*Served with plate dinners only

DESSERT CHOICES

(except wedding receptions)
French Cream Cheese Cake with Strawberries
Warm Apple, Cherry, Peach, or Blueberry Pie
Assorted Frozen Yogurts
Assorted Ice Creams
Chocolate Layer Cake
MSU Spartan Sundae
Assorted Sherberts
Carrot Cake

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APPETIZERS

PRICED PER 50 SERVINGS UNLESS OTHERWISE INDICATED
ALL APPETIZERS MAY BE SERVED BUTLER STYLE FOR A NOMINAL FEE

HOT APPETIZERS

Stuffed Mushroom Caps	\$49.00
Large Sized Caps Stuffed with Seafood or Chorizo	
Chicken Wings	\$49.00
Breaded or Buffalo Style	
Spring Rolls	\$49.00
Filled with Cabbage, Celery, Mushrooms, Carrots and Water Chestnuts	
Reuben Rolls	\$59.00
Stuffed with Corned Beef, Saurkraut, & Swiss Cheese	
Served with Assorted Mustards	
Meatballs	\$49.00
Barbeque, Swedish or Sweet and Sour	
Coconut Shrimp	\$79.00
Battered Shrimp Dredged In Coconut and Deep Fried	
Hot Crab and Cream Cheese	\$59.00
Crab and Cream Cheese With a Hint Of Horseradish	
Baked and Served With Crackers	
Spinach and Artichoke Dip	\$49.00
Served With Lawash Chips	
Crab Rangoons	\$79.00
Served With Orange Marmalade	
Quichettes	\$49.00
Small Assorted Quiche Pies	
Maryland Mini Crab Cakes	\$79.00
Lump Crab In A Light Breading	
Potato Skins	\$49.00
Potato Skins Topped With Melted Cheddar Cheese and Bacon	
Marinated Chicken Kabobs	\$59.00
Chicken, Onions, Mushrooms and Tomatoes	
Southwest Quesadillas	\$59.00
Chorizo, Tomato, Black Beans and Jack Cheese	
Breaded Chicken Strips	\$59.00
Served With Barbeque or Honey Mustard Sauce	
Chicken Sate	\$59.00
Skewered Breast of Chicken Served With Barbecue Sauce	
Rumaki	\$59.00
Chicken Livers and Water Chestnuts Wrapped In Bacon	

COLD TRAYS

Fresh Vegetable Platter with Dip	
Small - Serves 25	\$39.00
Medium - Serves 50	\$79.00
Large - Serves 100	\$119.00
Fresh Fruit Tray with Dip	
Small - Serves 25	\$39.00
Medium - Serves 50	\$84.00
Large - Serves 100	\$129.00
Cheese and Crackers	
Provolone, Cheddar Cheese Ball	
Small - Serves 25	\$39.00
Medium - Serves 50	\$85.00
Large - Serves 100	\$129.00

COLD APPETIZERS

Silver Dollar Sandwiches	\$59.00
Turkey or Ham On A Silver Dollar Roll	
Bruschetta	\$39.00
Basil, Tomato and Parmesan French Bread	
Antipasto Platter	\$89.00
Grilled Vegetables, Olives, Artichokes, Mushrooms, Provolone and Salami Tossed In a Basil Olive Oil	
Smoked Salmon Platter	\$89.00
Chopolti Lime, Hickory Smoked, Lemon Peppered Salmon	
Served With Mini Pumpernickle Bread	
Shrimp Cocktail	Market Price

DRY SNACKS

(SERVES 50)

Potato Chips and Dip	\$24.00
Spanish Peanuts	\$39.00
Mixed Nuts	\$69.00
Pretzels	\$20.00
Chex Mix	\$39.00
Dinner Mints	\$31.00

SPECIALITY ITEMS AVAILABLE AT MARKET PRICE
APPETIZER ONLY PARTIES MAY BE QUOTED ON A PER PERSON PRICE

All prices are subject to 6% Michigan Sales Tax and 18% Service Charge

BEVERAGES

LIMITED OPEN BAR

The host specifies which alcoholic beverages will be provided and will be included in the customer's final bill.
Any other beverages will be on a cash bar basis.

House Brand Beverages, Includes House Wines,
Draft Beer, House Brand Liquor and Pop for 5 consecutive hours
\$16.00 per person

OPEN BAR

The bar bill is included in the customers final bill.

CASH BAR

The guests purchase their own drinks.

HOSTED HOUSE WINES

Chardonnay, White Zinfandel, Peisporter
and Cabernet Sauvignon
\$13.00 per liter
House Champagne
Quotes Available

Other champagnes available upon request

HOSTED KEG BEER

Domestic Beer
\$160.00 per keg

Imported Beer
Varies with market prices.

PUNCHES

Fruit Punch
\$25.00 per bowl

Whiskey Sour Punch
\$37.00 per bowl

Champagne Punch
\$35.00 per bowl

Sea Breeze Punch
\$40.00 per bowl

In accordance with the liquor laws of the State of Michigan, all alcoholic beverages must be purchased from the Brookshire Inn and dispensed by our personnel. No alcoholic beverages of any kind can be taken from the premises. The legal drinking age is 21 and is strictly enforced.

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BANQUET POLICIES

FOOD AND BEVERAGE

All food and beverages must be purchased through the Brookshire Inn with the exception of cakes. No food will be taken off the premises. Meal selection, approximate number of guests, and room arrangements must be made 3 weeks in advance of the function. The guaranteed number must be given to Brookshire Inn 7 days prior to the function. The guaranteed number is the minimum your group will be charged for. We will prepare food for 5% above your guaranteed number.

Entree selection on all banquets will be limited to one choice unless dietary needs exist. An additional surcharge will be added for multiple entree selections with a maximum of 3.

DEPOSIT

The Brookshire Inn will require a deposit equal to the amount of the room rental upon confirmation of any event date.

CANCELLATIONS

The client shall provide notice of any cancellation in writing. If the Brookshire Inn receives notice of cancellation at least 240 days prior to your event, Brookshire Inn will refund your deposit. For cancellations made less than 240 days prior to your event, the deposit is not refundable. Total cancellation of a function after guaranteed number is given will result in a cancellation fee. The cancellation fee will be 50% of the estimated food and beverage revenue.

LIABILITY AND DAMAGES

The Brookshire Inn reserves the right to inspect and control all private functions. Liability for any damage to the premises will be the responsibility of and charged to the sponsoring organization. The party in charge of the function is responsible for the conduct of all who attend.

The Brookshire Inn will not assume responsibility for the damage or loss of any merchandise or articles left on the premises prior to or following the function(s). This includes decorations brought in by the client. Arrangements for the security of exhibits, merchandise, or articles set up for display can be made prior to the planned event.

ENTERTAINMENT

Musicians, orchestras, photographers, etc. are to be booked by the client and will be solely their responsibility. If these groups are to be included in your guaranteed meal count, please advise the catering office 3 business days prior to the event. All bands must finish by 1:00 a.m. The banquet room must be emptied by 2:00 a.m.

PRICING

Prices are guaranteed 90 days prior to the date of the event. All prices are subject to a 6% Michigan Sales Tax and 18% service gratuity charge unless the price quoted is inclusive.

PAYMENT

Direct bill applications must be approved a minimum of 7 days prior to the function. For all social functions including but not limited to wedding receptions, clubs, fraternities, sororities, etc., payment in full is due 72 hours prior to the function.



FREQUENTLY ASKED QUESTIONS

- Q- Is there a room rental fee?
There is no room rental fee Monday through Thursday. The cost varies for weekend use. During weekday use there will be a .50 per person linen fee.
- Q- Is there a dance floor?
Yes. The DJ or band may set up adjacent to the dance floor. Bands or DJ may play until 1:00 am.
- Q- May I use my own caterer?
All food and beverages excluding the wedding cake must be provided by The Brookshire Inn.
- Q- Is your facility handicap accessible?
Yes. Our banquet entrance has a handicap ramp.
- Q- Are there decorating restrictions?
There is no restriction for table decorations. Wall decorations must be limited to the south, east and west walls. The foyer and north wall may not be decorated. Glitter is not allowed.
- Q- Is the Banquet Room part of the restaurant?
The banquet room is separate from the restaurant. It has its own private entrance, restrooms and bar facility.
- Q- Can we get married there?
We have flower gardens for a ceremony site. There is a \$50.00 fee for the use of the grounds.

